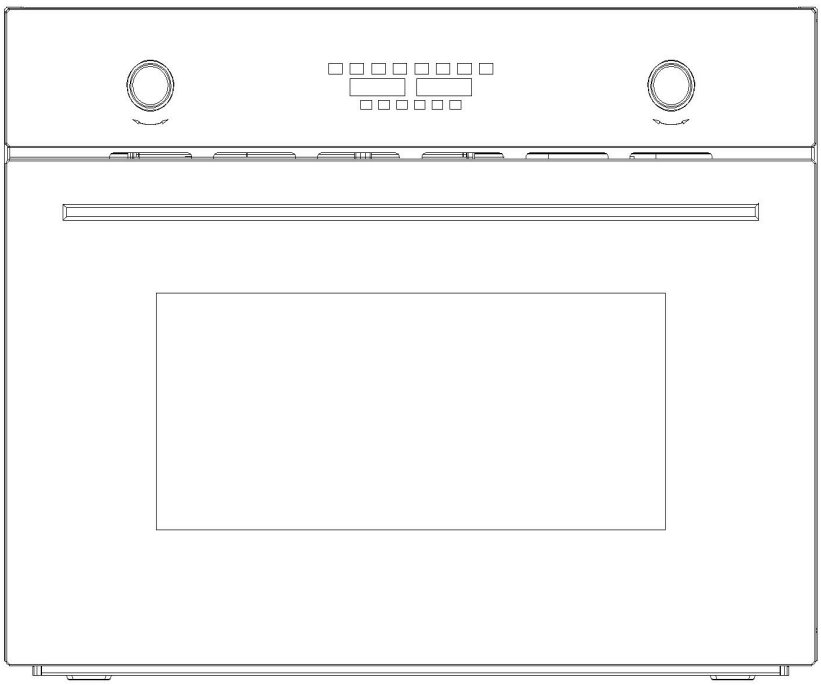
Steam Oven Owner's Manual



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1、Technical specification

MODEL	SG1035ES SS1035ES
CAPACITY （L）	35L
VOLTAGE(V)/FREQUENCE（Hz）	220-240/50
POWER(STEAM)（W）	1250-1500
POWER(STEAM OVEN)（W）	1400-1700
PRODUCT DIMENSION（mm）	594×530×455
PACKAGE SIZE（mm）	675×611×525
GROSS/NET WEIGHT（Kg）	33.0/29.0

2、Unpacking and installation

2.1 Before the installation

1、Machine shell to have because impact or pressure caused by deformation traces.

2、Check that the oven door closes correctly and the inside of the door and front oven panel are not damaged.

3、Metal net of the oven door is not bend or out of shape.

4、The power cord is not break loose.

5、The data on the oven nameplate is compliance with the relevant regulations.

6、When unpacking the case packing don't lost at home, Separate the various packaging materials on type and consign them to the nearest separate disposal centre.

- When steam oven have damaged or operation is not normal, please stop immediately use, unplug the power supply plug.
- Only call local dealer or service department authorized by our

company to repair
your steam oven.

- Steam oven by manufacturers training qualified professionals for repair, please don't disassemble and repair.

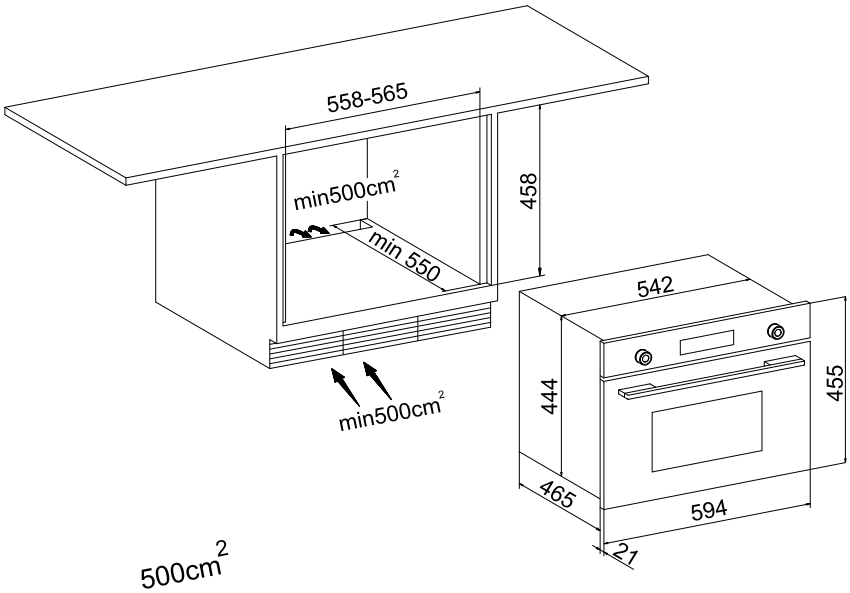
2.2 Installation

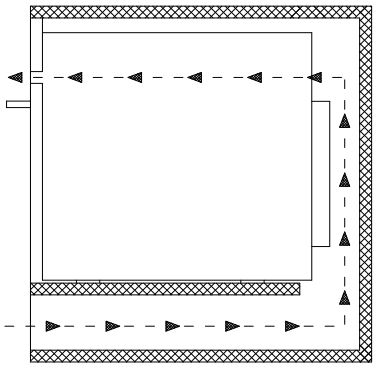
Only a qualified person in compliance with the instructions provided must install the appliance .the manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

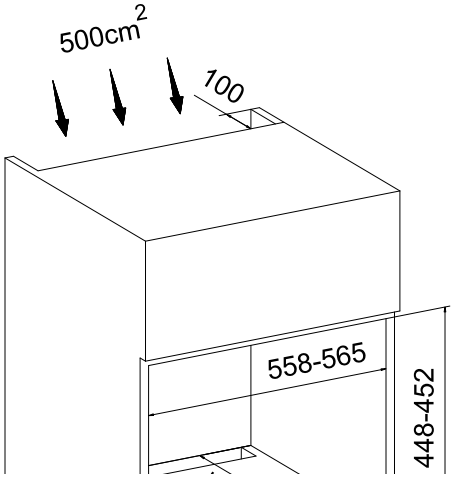
Important: - The power supply to the appliance must be cut off before any adjustments or maintenance work is done on it;

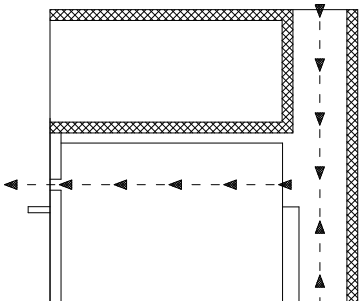
- Air duct is supposed to use in Ventilation.

If we put the oven into cabinet, the material cabinet should be insulated, and the clearance between the edge of the cabinet and the oven should be over 100mm for ventilation.

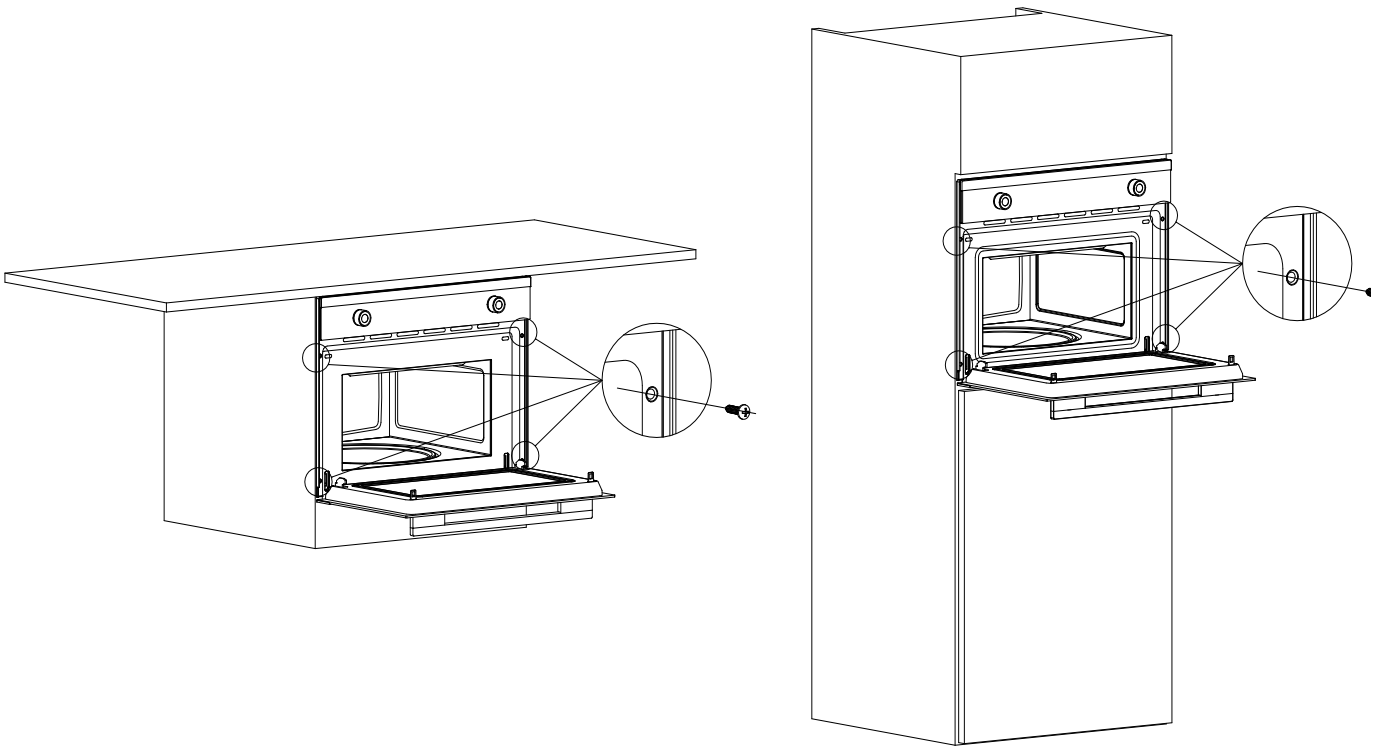




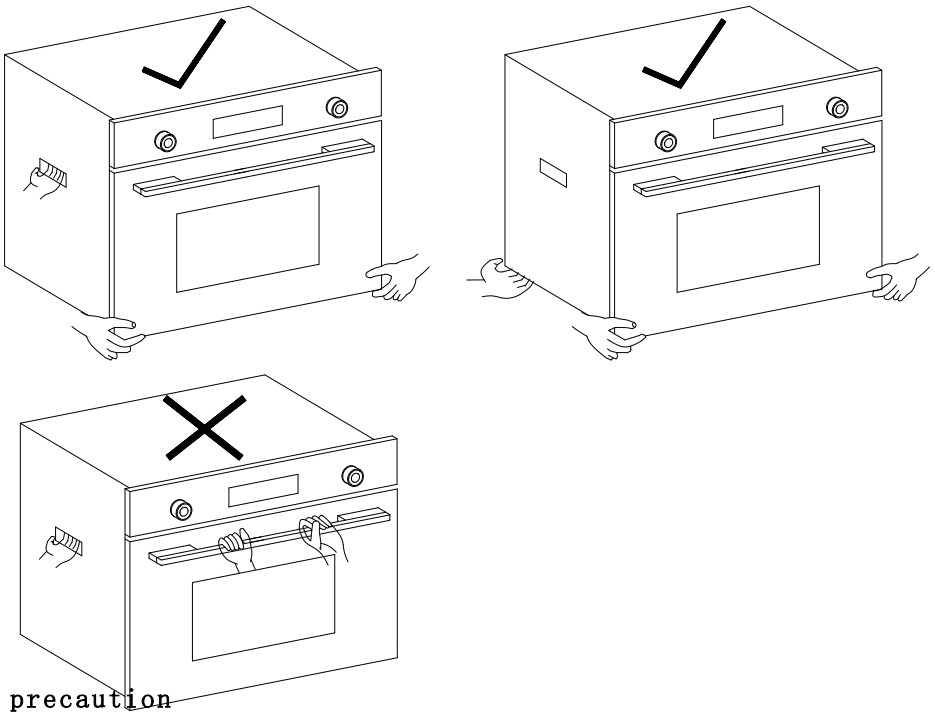




In order to fix the oven with cabinet, please open the steam oven door and insert four wood screws into the four hole around frame and fix them.



Note: the installation and handling, please do not use the handle for stress point



3、Safety precaution

Warning: Only a qualified person can install , repair and remove the oven, Please keep child away.

- In the first steam oven heating pipe, needs to be heated to high temperature air heat 1 time, heating time to ensure the enough to remove the production process of oil residue.
- In order to prevent steam oven glass generate too much condensed, roasted good food don't long time in the steam oven
- Do not unplug the socket with wet hands.
- Never obstruct vents provided for ventilation and heat dispersal.
- In order to your safety, please unplug the socket and waiting the steam oven is cool before cleaning.
- When the cooking is end, please open the oven door and keep distance due to there is a large of water vapor.
- After cooking we recommend that you should clean food left in the steam oven and condensation produced on the inner glass of the steam oven immediately.
- Cooking after procedures will be will steam generator of excess water to give back to draw out, please note that the tank empty
- Never use the steam oven for heating installation.
- Calling the qualified staff to repair if the appliance does not work normally.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- In order to ensure the food is delicious, we recommend that pour into fresh water

before cooking.

- This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- This appliance is for household use and complies with the EEC directives currently in force. The appliance is for cooking and heating food.

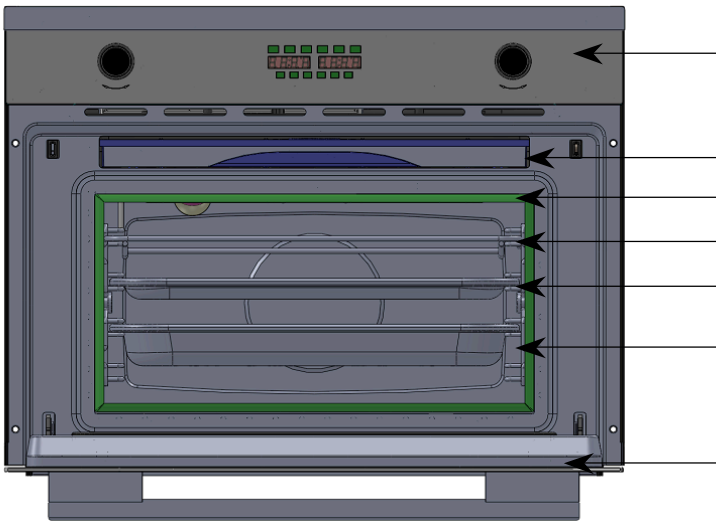
Dealers and users for failure to comply with the above instructions replace steam oven parts and not use original accessories caused personal injury and property damage, the company will not be responsible for any legal liability.

4、Dispose of rejected product

Our products are produced by using environmental protection packaging materials, so you in dealing with these packing materials should pay attention to packaging material recycle utilization, protection and preservation of our environment. Don't discarded plastic packaging to prevent children playing in the danger caused by asphyxia.

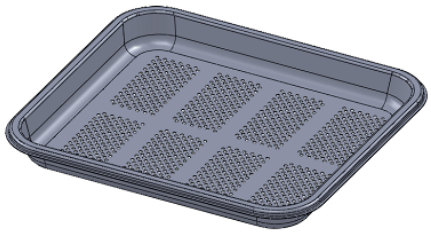
Please send your rejected productions to Environmental Conservation Organization or authorized Electrical recycle bin, this will recycle useful materials and reduce the hazards of environment.

5、Structure of diagram

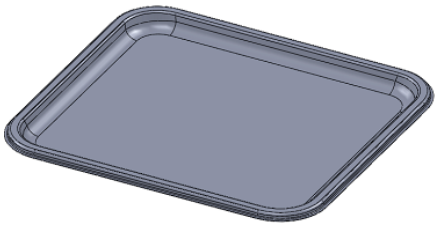


1、控制面板
2、水箱组件
3、密封圈
4、烤架
5、烤盘
6、带孔烤盘
7、炉门组件

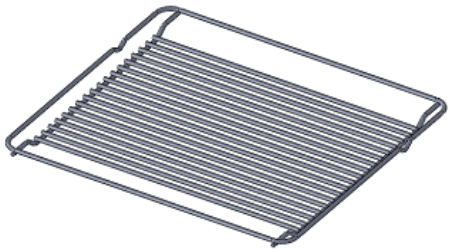
Available Accessories



Perforated container：Cooking for fresh or refrigerant vegetables, meat and poultry.



Non-perforated container：Cooking for preserved fruit、dumplings.



Rack：Cooking for foods with small utensils ,Like: steam bun, sweetmeats。

6、Description of front panel controls

PT1. This button is used to setup time, choose cooking time length, high and low temperature.

PT2. This knob is for setting operation and the start and end of programmer.

DSP1. This displays the time of programmer executing and clock

DSP2. This displays temperature and types of foods.

DSP3. Functions indication, which displays all the optional functions.

DSP4. Symbol indication, which displays all the optional symbols.

Functions Description

Steam

Meat

Fish

Vegetable

Rroast

Pizza

Defrost

Disinfecting

Clock

Child lock

Cooking duration

Delay time

Descaling

Water level (not lack of water)

Water level (lack of water)

Temperature

7、How to use your oven

7.1 Clock Setting

When the first use, DSP1 shows a flashing“0：00”.

Set the time, turn PT1 to the right and left to increase or decrease the hours. After setting the hour, press it once to set the minutes. Turn it the right and left to increase or decrease the minutes and press it to set the current time, after the setting, press PT1 to confirm. The symbol “ ”displays, and the indication lamp stops flashing.23 hours and 59 minutes can be set as maximum.

When you want to set clock again, keep PT1 pressed for 3 seconds,DSP1,Led display begin flashing, set clock according to Clock Setting procedure(when there is no any operations in 10 seconds ,it will go to next instruction automatically)

7.2 Instructions of water level.

Initial state，transparent water tank into position in original state, you will hear sound and water level indicator “ ”light. if the transparent water tank water is not reach to level, Now the appliance does not work until water was been pour into box on the “MAX” position.

Note: 1、Please take out water tank, through the tank top small flip whole injection, please note that water not overflow, Overflow water please wipe clean.

2、In the working status water, open the door, please do not go directly to extraction tank, be careful steam scald, suggest you half open the door for a while, then take out water tank 。

8、Functions

8.1 Choose Functions

In standby state, press PT2 boot option, to the right or to the left PT2 rotating selection function, the selected function icon shown in DSP3, DSP1 on display is the default cooking time and the corresponding preset parameter (program, temperature, weight, etc.) are alternate displayed in the DSP2.

Note:1、When the furnace chamber temperature reached the set temperature, temperatures icon “ ” stop twinkle, long light display.

2、In the work process, at the same time press PT1, PT2, can view before the furnace chamber temperature center (shown in DSP2).

8.2 Steam Functions

In standby state, press PT2 boot option, rotate PT2 selected steam function "" DSP1 display default time 10 minutes, DSP2 display default steam temperature 100℃.

Press PT1, rotate PT1 temperature setting.

Then click on the PT1, rotating PT1 set cooking time, set the cooking time, press PT2, cooking began to work. , steam function icon "" and temperature icon "" scintillation display, work time icon "" and high water level icon "" long light display.

Temperature range: 40-100 ℃

The longest working time: 90:00

8.3 Cooking for Meats (Automatically)

Choose steamed meat function "",DSP1 display default time 30:00 minutes, DSP2 default steam temperature is 100 ℃ and program C1 shine alternately

Press PT1, rotate PT1 set procedures

Then click on the PT1, rotating PT1 set cooking time, set the cooking time, press PT2, cooking began to work. , steam meat function icon "" and temperature icon "" scintillation display, work time icon "" and high water level icon "" long light display.

Notice: Temperature of foods will flash alternately.

Different meats have different temperature; you can refer to the following table.

PROGRAM		TYPE OF MEAT	TEMPERATURE ºC	TIME (MIN)	CONTAINER	LEVEL
C 1		CHICKEN BREAST	100 ºC	30	PERFORATED	2
C 2		SMOKED PORK LOIN / PIECES	100 ºC	45	PERFORATED	2
C 3		TURKEY ESCALOPE	100 ºC	20	PERFORATED	2
C 4		PORK FILET, WHOLE	100 ºC	25	PERFORATED	2
C 5		VIENNA SAUSAGES	90 ºC	15	PERFORATED	2

8.4 Cooking for Fish (Automatically)

Choose steamed fish function "",DSP1 display default time 25:00 minutes, DSP2 default steam temperature is 80 ℃ and program b1 shine alternately

Press PT1, rotate PT1 set procedures.

Then click on the PT1, rotating PT1 set cooking time, set the cooking time, press PT2, cooking began to work. , steam fish function icon "" and temperature icon "" scintillation display, work time icon "" and high water level icon "" long light display.

Notice: Temperature of foods will flash alternately.

Different fish have different temperature; you can refer to the following table.

PROGRAM		TYPE OF FISH	TEMPERATURE ºC	TIME (MIN)	CONTAINER	LEVEL
b 1		TROUT	80℃	25	PERFORATED	2
b 2		SHRIMP	90℃	15	PERFORATED	2
b 3		FISH FILET	80℃	18	PERFORATED	2
b 4		MUSSELS	100℃	25	PERFORATED	2
b 5		LOBSTER	100℃	30	PERFORATED	1/2

8.5 Cooking for Vegetables (Automatically)

Choose steamed vegetables function “ ”,DSP1 display default time 20:00 minutes, DSP2 default steam temperature is 100 ℃ and program A1 shine alternately

Press PT1, rotate PT1 set procedures.

Then click on the PT1, rotating PT1 set cooking time, set the cooking time, press PT2, cooking began to work. , steam vegetables function icon “ ” and temperature icon “ ” scintillation display, work time icon “ ” and high water level icon “ ” long light display.

Notice: Temperature of foods will flash alternately.

Different vegetables have different temperature; you can refer to the following table.

PROGRAM		FOOD	TIME (MIN)	CONTAINER	LEVEL
A 1		BROCCOLI	20	PERFORATED	2
A 2		CARROTS	25	PERFORATED	2
A 3		POTATOES AND MIXED VEGETABLES	25	PERFORATED	2
A 4		SNOW PEAS	15	PERFORATED	2
A 5		ASPARAGUS	25	PERFORATED	2

8.6 Grill Functions (Steam Oven function)

Choose grill function “ ”,DSP1 display default time to minutes, DSP2 display default steam temperature 200 ℃.

Press PT1, rotate PT1 temperature setting

Then click on the PT1, rotating PT1 set cooking time, set the cooking time, press PT2, cooking began to work; , grill function icon “ ” and temperature icon “ ” scintillation display, work time icon “ ” and high water level icon “ ” long light display .

Temperature range: 140-200 ℃

The longest working time: 90:00

8.7 Pizza Function (Steam Oven function)

Choose pizza function “ ”, DSP1 no display, DSP2 display 200 g

Press PT1, rotate PT1 for weight setting, set the weight, press PT2, cooking began to work; pizza function icon “ ” scintillation display, work time icon “ ” long light display.

Programs will calculate cooking time according to weight

Pizza (g)	Time (minuets)	Step Weight (g)	Pizza (g)	Time (minuets)	Step Weight (g)
100	0:30	50	650	11:52	50
150	1:30		700	12:54	
200	2:34		750	13:56	
250	3:35		800	14:58	
300	4:38				
350	5:40				
400	6:42				
450	7:44				
500	8:46				
550	9:48				
600	10:50				

8.8 Defrost Function (Edit Menu)

Choose thaw function “ ”, DSP1 display default time 10 minutes, DSP2no show

Press PT1, rotate PT1 set cooking time, set the cooking time, press PT2, cooking began to work; thaw function icon “ ” and temperature icon “ ” scintillation display, work time icon “” ″and high water level icon “” long bright display

Thaw means USES steam thawing, automatic temperature control in 50 ℃ to 60 ℃

8.9 Reheating and Disinfecting Functions

Choose steamed Disinfecting function “ ”,DSP1 display default time 13:00

minutes, DSP2 default steam temperature is 100 ℃ and program r1 shine alternately

Press PT1, rotate PT1 set procedures.

Then click on the PT1, rotating PT1 set cooking time, set the cooking time, press PT2, cooking began to work. , steam Disinfecting function icon “ ” and temperature icon “ ” scintillation display, work time icon “ ” and high water level icon “ ” long light display.

Notice: Temperature of foods will flash alternately.

Different Disinfecting have different temperature; you can refer to the following table.

PROGRAM		TYPE OF FOOD	TEMPERATURE ºC	TIME (MIN)	INSTRUCTIONS	CONTAINER	LEVEL
r 1		PLATE DISHES	100℃	13		RACK	2
r 2		READY-MADE MEALS / FROZEN	100℃	18	REMOVE LID FROM CONTAINER AND PUT ON RACK.	RACK	2
r 3		BEANS	100℃	35	STERILISING: THE TIMES AND TEMPERATURES REFER TO 1L PRESERVING JARS.	RACK	2
r 4		CHERRIES	80℃	35		RACK	2
r 5		PLUMS	90℃	35		RACK	2
r 6		BABY BOTTLES	100ºC	12		RACK	2

9、Delay Time

When PT1 is pressed to define a delayed start time the corresponding light “ ” starts to blink. DSP1 shows the current time and DSP2 shows ‘AUTO’. Turn PT1 to the right or left to change the delayed start time. Press PT2 once to confirm the delayed start time.

DSP1 shows the delayed start time you set and DSP2 shows “AUTO”

Press PT2 for 3 seconds if you want to cancel the selected function.

10、Pause in the process of cooking

10.1 Pause or Cancel Cooking

- You can stop the cooking process at any time by pressing PT2.
- Open the door in the process of cooking to pause (not be recommended due to lots of vapors may hurt you)
- Keep pressed PT2 for 3 seconds; you will hear sound and the process will be canceled.

Notice: Keep a certain distance when you open the appliance door due to lots of vapors may hurt you

10.2 Modifying Parameters

- The operating parameters (time\temperature\weight) can only be modified when the cooking process has been interrupted. Proceed as follows:
- Press PT1 and turn it to left or right to modify parameters, Press PT1 once to confirm.
- Press PT2 to continue cooking

10.3 Standby mode

- Choose any a function, In all set up after the parameters, There is no confirmation according to PT2 thing before (Cooking did not open) , Long according to PT2 button to enter standby state.
- Choose any a function, Press PT2 key, Cooking program open, Long according to PT2 key until screen DSP1 scintillation display PUMP, we can rotate PT2 key to choose again function.
- In standby mode, press PT2 button to enter shutdown mode。

11、End steam grill function

11.1 With steam function of the end of program

With steam function program end or long according to PT2 cancel the program, DSP1 digital tube scintillation shows “PUMP IN”, electronic board buzzer in 5 minutes every 30 seconds “drop, drop, drop” ring 3 sound; At this time DSP1 scintillation shows “PUMP IN” said back extraction, automatic water PUMP the water tank water back to the boiler smoke, screen flicker shows “PUMP OUT” said program automatically water in boiler smoke back to water tank, back after the extraction automatically stop and return to standby state.

If in the boiler water temperature higher than 75 ℃, DSP1 and DSP2 has been scintillation shows “PUMP HOT”, when the water temperature below 75 ℃, screen flicker shows “PUMP OUT” said program automatically water in boiler smoke back to water tank, back after the extraction automatically stop and return to standby state.

11.2 With no steam function of the end of program

In a steam function after cooking, electronic board buzzer “drop, drop, drop” ring 3 sound, screen shows “End” (End) scintillation display, in 5 minutes intervals of 30 seconds buzzer “drop, drop, drop” ring 3 sound, screen shows “End” have been scintillation, 5 minutes prototype into standby mode. When open the door or click the PT2 key, prototype into standby mode.

12、Demonstration and Child lock

12.1 Demonstration

With the appliance in OFF status, keep PT1 pressed until the message OFF SHO appears on DSP1. This means that the SHOW ROOM function (which disables all the heating elements so that only the control panel works) is not active.

Turn PT1 to the right or left to activate (ON SHO) or deactivate (OFF SHO) this function. To use the appliance normally, set OFF SHO.

If you press PT2 after activating demonstration mode, the message SHO will appear on DSP2 in any function of baking startup.

After setting the parameter required, press PT2 to return the oven to the initial standby status.

12.2 Child Lock

Steam furnace in OFF (closed) mode, don’t show the clock, show only clock mark “ ” state, hold PT1 until DSP1, appear on the DSP2 OFF SHO, then click the PT1

until DSP1, appear on the DSP2 OFF bLOC.

Rotary PT1 can choose child lock activation function ON bLOC and closing OFF bLOC, when DSP1, DSP2 display ON bLOC, press the PT2 confirm activation child lock, DSP4 display icon “ ”.

After lock, regardless of PT1 or PT2 key, on the screen will show “bLOC” 3 seconds, and then return to the interface of the before.

12.3 Two kinds of release method

Temporary release: hold PT1 DSP4 until the symbol “ ” disappear, at this time can undertake any function operation and parameter modification, 2 minutes later, and into the child lock. Temporary release 2 minutes no matter in standby state or working status, 2 minutes right after automatic into child lock.

13 、Descaling

Warning: In order to your safety, Descaling will take 45 minutes and can not be interrupted.

You can either open or close the oven door when you begin descaling, procedures are as follows:

- With the appliance in OFF status, keep PT1 pressed until OFF SHO appears on DSP1,press PT1 continuously until ENTR CAL appear on DSP1 and DSP2.Descaling indicator “ ” light.
- If cancel the function, press PT1 button to enter standby mode
- Press PT2 key, digital tube display "PUMP IN" said back extraction system open
- When “0.5L” appears, that shows you should add 0.5 L descaling solution to water box.
- Press PT2 to start descaling function, it will take 30 minutes.
- When “1.0L” appears, that shows you should add 1.0 L cold water to water box.
- Press PT2 to start program, when “CAL END” appears that shows descaling function is end.
- Press PT2 after it is end to return to start status.

Time interval of descaling depends on Hardness of water and frequency of use.If every week use steam function 4 of x30 minutes, in order to extend our steam furnace life, we suggest you 6 months after a scale removal function.

Note: in the descaling function before water in boiler is empty to smoke; If the boiler inside still withhold water inside, in the operation scale removal function of time, the program can't normally open.

14、Cleaning and Maintenance

Before cleaning your oven or performing maintenance, please cut off the power supply.

In order to prolong the service life of steam oven, please note the following points:

- The enameled or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could ruin

them ;Stainless steel could get stained . If these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.

- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap; the soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, etc) and abrasive sponges for dishes or acids (such as lime scale －remover, etc„) as these could damage the enamel . If the grease spots and dirt are particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning inside of oven.
- Suitable for descaling of cleaner, such as liquid coffee machine descaling cleaner. Share not with foam cleaner.
- Avoid using grinding sand mold cleaner, such as wash mat, steel wire ball, etc, may damage the surface
- Important: please don't water tank in the dishwasher cleaning.

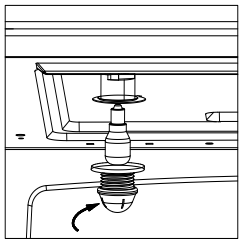
Replacing the oven lamp:

1) Disconnect the oven from the power supply by means of the Omni polar switch used to connect the appliance to the electrical mains ;or unplug the appliance if the plug is accessible ;

2) Remove the glass cover of the lamp-holder ;

3) Remove the lamp and replace with a lamp resistant to high temperatures with the following characteristic.

- Voltage：220-240V
- Wattage：25W
- Type：E14



4) Replace the glass cover and reconnect the oven to The mains Power supply.

Display	Description
Descaling	
CAL	The appliance need to descale
0.5L	Add 0.5 liter descaling solution to water box
1.0L	Add 1.0 liter cold water to water box
Water box	
TAN	Installation errors
Reduce vapor and water backflow	
VRP	Reduce vapor function is running
PUMP IN	Tips are from the tank to the boiler pumping
PUMP OUT	Tips are from the boiler to the tank back pumping
warning	
HOt	Too high temperature
door	Door not installed

Err PUMP	Flow meter sucking water the latter to get a small amount of water

16. Trouble shooting

Warning: Maintenance should be done by a professional mechanic.

Circumstances that doesn’ t need a professional mechanic

With no display!

- Check the time indicator on or off

With no response after press any button!

- Check if safety lock is on or not.

Oven doesn’ t work!

- Check the plug plugged well
- Check the oven power connected or not。
- Make sure the oven door closed tightly and rightly.
- Ensure nothing caught between the door and front panel of the cavity.

Strange noise happens when oven is in operation!

- Check if metal objects inside the oven arced or not.
- Check if vessel touches inner wall of oven by accident.
- Check if baking equipment becomes loose or not.

The oven can’ t heat or heat very slowly!

- Usage of metal vessel by accident.
- Check if running time and fire gear setting is appropriate.
- Food put in the oven is too big.

There is still noise after the Microwave Oven stops working!

- This is normal; it takes some time for cooling fan to cool down.

Lamp doesn’ t work after connecting power!

- It doesn’ t influence the usage of Microwave Oven if other functions work well.